

HORS D'OEUVRES

OVENBIRD

CAFE

STATIONARY PLATTERS

charcuterie

imported and domestic cheese, cured meat, whole grain mustard, seasonal housemade jam, pickled vegetables, choice of gluten-free crackers or crostini
- serves 10-12

\$75

mezze (vegetarian, nuts)

fresh and roasted seasonal vegetables, hummus, piri piri sauce, marinated artichoke hearts, crumbled feta, kalamata olives, toasted nuts, choice of gluten-free crackers or pita bread - serves 18-22 guests

\$125

mini aram sandwiches

armenian cracker bread, herbed cream cheese, crisp romaine lettuce, plum tomatoes, and choice of filling: black forest ham, house roasted turkey, grilled seasonal vegetables, or smoked salmon (additional charge for salmon) - 36 pieces per platter

\$60

PASSED

all hors d'oeuvres are priced by the dozen

crab cakes (df)

jalapeno lime aioli

\$32

beef polpette

housemade basil marinara

\$28

sesame-crusting tuna (gf)

wasabi aioli, rice cracker

\$36

vegan tartlets (vegan)

basil pepita pesto, wild mushrooms, crispy shallots, flaky vegan crust

\$30

miniature hand pie (vegetarian option)

ancho-braised beef, chipotle aioli or spinach & feta cheese, sesame seeds

\$30

carrot keftedes (vegetarian)

golden raisins & chili, greek yogurt, pomegranate molasses

\$28

spicy chicken meatball

sriracha honey glaze, blue cheese, celery sticks

\$28

mushroom ragu (veg, gf)

wild mushroom mousse, baked goat cheese, fresh dill

\$28

arancini (gf, vegetarian)

spring pea & leek, whipped ricotta

\$28

johnny cakes (gf, vegetarian option)

griddled corn cake, avocado, candied bacon, pickled serrano & tomato relish

\$28

PASSED OR STATIONARY

all hors d'oeuvres are priced by the dozen

grilled shrimp (gf, df)

chimichurri sauce or spicy mango mojo

\$26

new age slider (vegan, nuts)

super grain veggie burger, lettuce, crispy shallots, vegan chili crisp aioli, brioche

\$42

mediterranean chicken

skewer (gf, df)

piri piri sauce, bell peppers, red onion

\$26

endive canapes (gf)

smoked trout pate, arugula chiffonade

\$28

smoked salmon tartare

pickled red onion, fresh dill,

pumpernickel toast

\$32

steak skewers (gf, df)

medium rare flank, fresh mint, sriracha cilantro sauce

\$26

sesame tofu bites (gf, vegan)

black & white sesame seeds, lime, sweet chili sauce

\$26

prosciutto (or zucchini)

wrapped asparagus (gf, vegan option)

evoo, sea salt, lemon zest

\$28

grilled chicken pita

cabbage & carrot slaw, 1,000 island dressing, warm pita

\$36